

# MODULAR SERVING SYSTEMS

## MOBILE COLD SERVING UNIT

(Buffet Style)

Quantity \_\_\_\_\_ Item No. \_\_\_\_\_

- BLC-2-BU
- BLC-3-BU
- BLC-4-BU
- BLC-5-BU
- BLC-6-BU



**MODEL #BLC-4-BU**  
Shown with accessories  
Stainless Steel Canopy

### DESCRIPTION

Add flexibility to your food serving layout with Atlas' mobile buffet-style, cold serving unit. Accessibility from either side adds versatility and speeds up service.

A stainless steel canopy with glass sneeze guards on both sides is available as an accessory, along with fluorescent lighting providing full display of contents. The insulated iced cold pan is also available with a fully self-contained refrigeration system.

The serving unit is enclosed on four (4) sides and includes a stainless steel sliding rear door, covered in matching plastic laminate.

A wide range of attractive plastic laminate colors is available, or urethane painted panels to blend with any decor.

Quality construction provides years of reliable service. Complete reliability - use as an individual unit or joined in a continuous serving line with our exclusive "CamLock" system.

### FEATURES

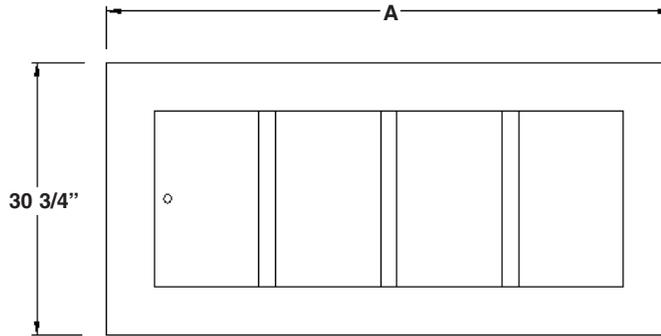
- Attractive plastic laminate panels
- Optional: refrigerated cold pan or frost top
- Economical cost
- Cam-Lock system

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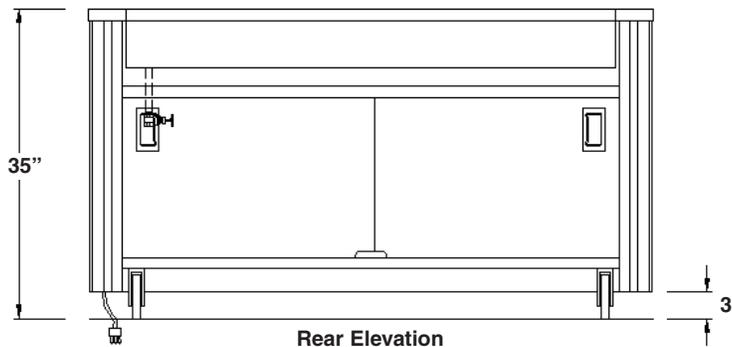
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- BLC-6-BU

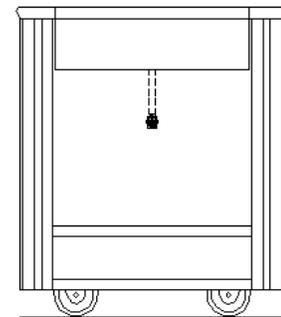
MODEL	"A"	COLD PAN DIMENSIONS
BLC-2-BU	36-1/4"	25-1/2"L x 19-7/8"W x 4-5/8"D
BLC-3-BU	50"	39-1/4"L x 19-7/8"W x 4-5/8"D
BLC-4-BU	63-3/4"	53"L x 19-7/8"W x 4-5/8"D
BLC-5-BU	77-1/2"	66-3/4"L x 19-7/8"W x 4-5/8"D
BLC-6-BU	91-1/4"	80-1/2"L x 19-7/8"W x 4-5/8"D



Plan View



Rear Elevation



End View

### SPECIFICATIONS:

**TOP:** Constructed of 16 gauge, type 304 stainless steel, with all corners Heliarc welded, ground and polished to a uniform finish with rolled front and rear edge. The cold pan is 4-5/8" deep, fully insulated and has a drain with valve. The cold pan will accommodate 12" x 20" pans of 2-1/2" and 4" depths, and fractional size pans.

**BODY:** Frame construction shall be of hi-tensile square aluminum tubing, 1-1/4", 1" and 3" extruded, vertical radius corners. Frame sections are all welded construction, ground and polished to a uniform finish. Body is complete with front panel, end panels, a stainless steel sliding rear door covered in plastic laminate, and 8-5/8" rear apron of plastic laminate on .050 aluminum. Owner to specify laminate finish. Cam-lock locking system included with each unit to align and retain cart positioning, when two or more units are joined.

**ELECTRICAL:** (Where electrical accessories are specified.) Internally wired for 120 volt, 15 amp, single phase operation, and will be provided with a 6-foot cord and plug.

**CASTERS:** N.S.F approved, 5" diameter, non-marking rubber tired, swivel plate caster with grease fittings. Both casters on the operator's side have toe activated brakes.

*Specifications subject to change without notice.*

### ACCESSORIES:

- Tray Slide**, 12" wide, stainless steel, solid ribbed, fold-down (each side)
- Refrigerated Cold Pan**, 4-5/8" deep, in lieu of iced cold pan, supplied. Single phase, self-contained condensing unit with thermostat.\*
- Canopy**, stainless steel, with SAR plexiglass sneeze guard on both sides and fluorescent lights (115V)\*
- Extended 5-year compressor warranty**, available with refrigerated option
- Urethane painted panels** (see color chart)

\* Change in electrical required, contact factory.